



Intense mauve with violet reflections. Luscious berry and ripe cherry on the nose are accompanied by lush plum, hints of vanilla and fresh herbs on the palate. Soft tannins and great acidity balance out this enticing red.



CENTINE TOSCANA IGT

Centine, pronounced CHEN tee nay, takes its name from a 19th century farmhouse on the Castello Banfi vineyard estate and represents the gateway to Banfi wines. This entryway is depicted on the label with the winding road, lined by Cyprus trees leading up to the 12th Century Castello.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

The grapes are vinified with a brief maceration for 7 days. When alcoholic and malolactic fermentation are completed, the wine is aged for a short period in barriques of French oak, followed by moderate bottle aging.

BOUQUET

Luscious berry and ripe cherry on the nose.

TASTE

Hints of vanilla and fresh herbs on the palate. Soft tannins and great acidity balance out this enticing red.

FOOD PAIRING

Particularly versatile, easy drinking Centine Rosso marries with everything! Delicious with pasta, grilled and roasted meats, burgers, barbecue and even spicy seafood dishes!

ORIGIN

Hillside vineyards in the southern part of Tuscany

VARIETIES

Sangiovese, Cabernet Sauvignon & Merlot

ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.1 g/l
Residual Sugar	3.5 g/l

SIZE(S)

5L	0 80516 07101 5
750ml	0 80516 04854 3

PACK(S)

5L
750ml 12pk